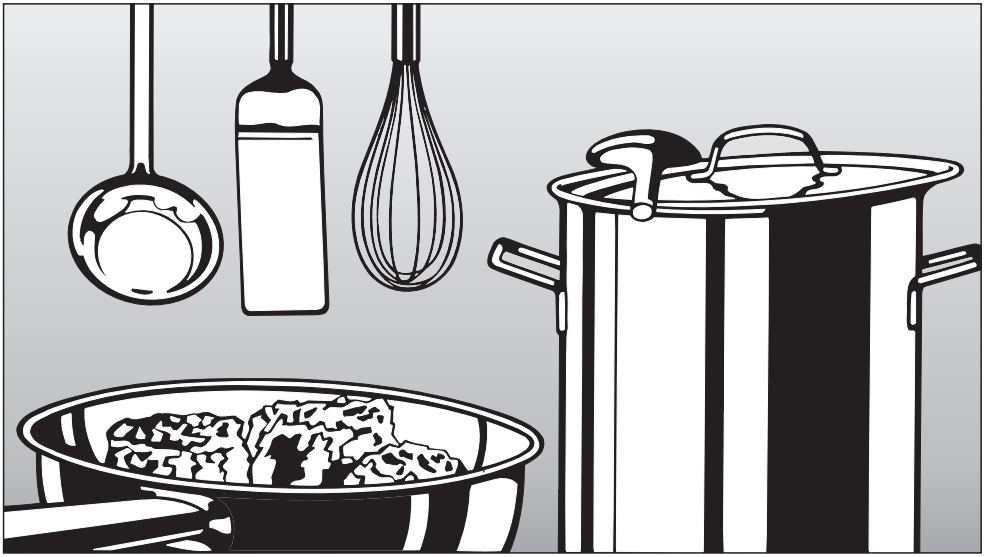
Miele

Operating and Installation instructions



Ceramic hobs with induction
KM 5773

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

GB IRL ZA

M.-Nr. 06 721 380

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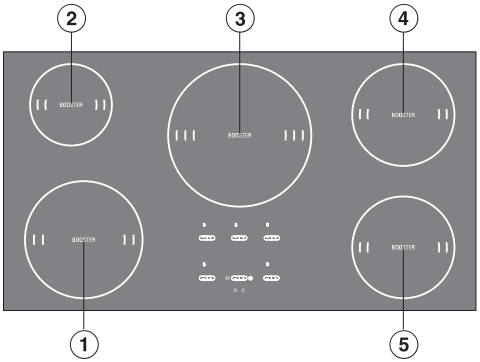
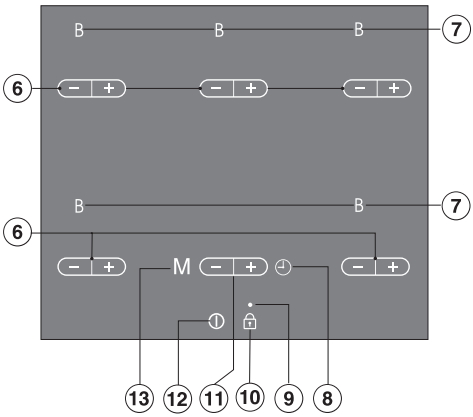
Guide to the appliance

Hob



①②③④⑤ Cooking zones

Control panel



Sensor switches

⑥ For setting the power level

⑦ Booster

⑧ Sensor for setting the timer, changing between functions, and selecting a cooking zone

⑩ Safety lock

⑪ For setting the time/ Selecting a memory programme

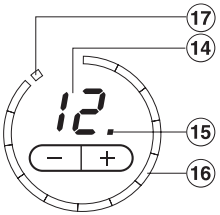
⑫ Hob ON/OFF

⑬ Memory function

Indicator lamp for

⑨ Safety lock

Cooking zone display



⑭ Displays:

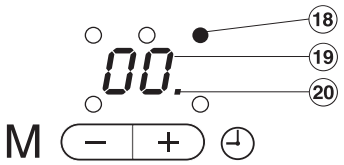
0	=	Cooking zone ready for use
1 to 12	=	Power levels
≡	=	Residual heat
u	=	No pan on cooking zone or pan unsuitable (see "Induction")
F	=	Fault (see "Safety switch-off")
A	=	Auto heat-up when the power level range has been extended
P0 etc.	=	Programme (see "Programming")
S0 etc.	=	Status (see "Programming")

⑮ Indicator lamp for extending the power level range (see "Programming")

⑯ Light-ring: The number of curved lines lit up equates to the power level chosen (exception: see "Cooking with Auto heat-up")

⑰ This segment lights up when a booster is engaged

Timer/Memory display



⑱ Indicator lamp for relevant zone, e.g. the rear right cooking zone

⑲ Display for Time/Memory programme
00 to *99* = Time
P1 to *P5* = Memory programme

⑳ Memory programme indicator lamp

Cooking zones

Cooking zone	KM 5773	
	minimum to maximum ∅ in cm*	Rating in watts for 230 V**
	16 -23	normal: 2300 with booster: 3200
	10 - 16	normal: 1400 with booster: 1800
	18 - 28	normal: 2400 with booster: 3200
	14 - 20	normal: 1850 with booster: 2500
	14 - 20	normal: 1850 with booster: 2500
		Total: 10600

* Pan bases should be slightly larger than the smallest diameter shown in the chart.

** The wattage quoted may vary depending on the size and material of the pans used.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on its installation, safety, use and maintenance.

The use of the appliance by the elderly or infirm or those who have not used the appliance before should be supervised by a competent and responsible person to avoid the risk of injury.

A data plate for your appliance is supplied with this documentation. It should be stuck into the space provided at the end of the instruction book.

Keep these instructions in a safe place for reference, and pass them on to any future user.

Technical safety

The appliance must be installed and connected by a suitably qualified and competent person in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

Never open the casing of the appliance.
Tampering with electrical connections or components is highly dangerous to the user and can cause operational faults.

On hobs with bevelled glass edges a small gap may be visible between the hob and the worktop during the first few days after installation. This gap will reduce with time as the appliance is used and will not affect the electrical safety of your appliance.

Correct usage

For safety reasons this appliance must only be operated after it has been built in. This is necessary to ensure that all electrical components are shielded.

This appliance is intended for domestic use only and is not to be used for commercial purposes.

If the hob is built in over a pyrolitic oven, the hob should not be used whilst the pyrolitic process is being carried out, as this could trigger the overheating protection mechanism on the hob (see relevant section).

Use this appliance for the preparation of food only. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

Safety with children

Use the safety lock to prevent children operating the appliance or altering the settings.

The appliance is only intended for use by adults who have read these instructions.

This appliance is not a toy! To avoid the risk of injury, keep children well away, and do not allow them to play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding. Special hob guards are available from good retail outlets.

Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Old appliances must be disconnected from the power supply, any plug rendered useless and the cable cut off directly behind the appliance to prevent misuse. This should be done by a competent person.

Protecting the appliance from damage

Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

Do not use pots or pans on the ceramic hob with bases with pronounced edges or or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently. Grains of salt and sand can also scratch.

Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot. If this should occur, switch off the appliance, and carefully, scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot, using a shielded scaper blade. Take care not to burn yourself.
If residues are allowed to cool before being removed, the ceramic surface will be susceptible to pitting or even cracking.
Clean the appliance once it has cooled down.

Do not use a steam cleaner to clean this appliance. The steam could attack the electrical components and cause a short circuit. Pressurised steam could cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

Never place hot pans near the control area. This could damage the electronic unit underneath.

This hob is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation for the hob. Do not store small items or paper in the drawer. They could get in through the ventilation slots or be sucked into the housing by the fan and damage the fan or impair cooling.

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

Protection from burning and scalding

The appliance gets hot when in use and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicators go out.

For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

Do not heat up unopened tins of food on the hob, as pressure will build up in the tin and it can explode. This could result in injury and scalding or damage.

Do not use the appliance as a resting place for anything else. Take particular care never to place cutlery or other metal objects on the hob. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning. Depending on the material, other objects left on the hob could also melt or catch fire.
Damp pan lids might adhere to the ceramic surface and be difficult to dislodge.
Switch the cooking zones off after use.

Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

Never leave the appliance unattended when cooking with oil or fat as these are fire hazards if overheated. Very hot oil can catch fire and could even set a cooker hood above on fire. Always heat fat slowly, watching as it heats.

If, despite this, oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

Appliance faults

In the event of damage or a defect, switch off the appliance immediately. Disconnect completely from the electricity supply. If the appliance has not yet been fully installed, the electricity cable must be disconnected from the supply point. If connected via a plug and socket, switch off at the socket and withdraw the plug. Contact the Miele Service Department.
Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

If there is any damage to the ceramic surface, the appliance must be disconnected from the mains electricity supply immediately, and not used until it has been repaired. Danger of electric shock.

Repairs may only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be very dangerous and could damage the appliance. The manufacturer cannot be held liable for unauthorised work. Never open the housing of the appliance.

While the appliance is under guarantee, repairs should only be undertaken by a service engineer authorised by the manufacturer. Otherwise the guarantee is invalidated.

Futher safety notes

For people fitted with a heart pacemaker:
Please note that the area immediately surrounding the hob is electromagnetically charged, and that this could affect a pacemaker.
If in any doubt, consult the manufacturer of the pacemaker or your doctor.

Ensure pans are placed centrally over the cooking zone to prevent unnecessary exposure to the electromagnetic field.

When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food and its temperature. Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore when cooking or reheating food such as poultry, it is particularly important the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

Do not use plastic or aluminium foil containers. These melt at high temperatures and could damage the ceramic surface. Fire hazard.

To prevent damage to items which are susceptible to magnetic fields, e.g. credit cards, diskettes, pocket calculators etc, do not leave them in the immediate vicinity of the hob.

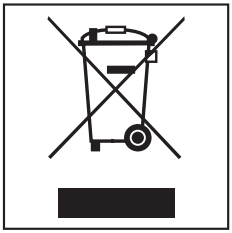
Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.
Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation.
Dispose of or recycle all packaging materials safely as soon as possible.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection/recycling centre, and ensure that it presents no danger to children while being stored for disposal.
It should be unplugged or disconnected from the mains electricity supply by a competent person. The plug must be rendered useless, and the cable cut off directly behind it to prevent misuse. See the "Warning and Safety" section of this booklet for further details.

General notes

Your appliance has a "programming" function which you can use to customise the appliance to your particular requirements (see "Programming").

Cleaning for the first time

Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Metal components have a protective coating which may give off a slight smell when heated up for the first time. The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

Calibrating the sensor switches

Automatic calibration

To ensure trouble free operation, the sensors

– need to be recalibrated after installation and each time the electricity supply fails, e.g. after a power cut.
The safety lock indicator lamp lights up during automatic calibration, and the hob cannot be switched on.

– adjust themselves constantly whilst the hob is in use.

If automatic calibration is unsuccessful, an *A* lights up in the cooking zone display on the left and right at the front, and an *F* lights up on the left at the back. Numbers light up in the cooking zone display on the right at the back and in the Timer/Memory display.

If this happens, recalibration will have to be carried out manually.

Manual calibration

- Make sure that there is no direct light (from the sun or from an artificial source) falling onto the hob. The area surrounding the hob must not be too dark, nor should the relationship between light and shade be constantly changing.
- Make sure that there is nothing covering the sensors or the hob. Take any pans off the hob and wipe away any food deposits.
- Interrupt the power supply to the hob for approx. 1 minute.

Reconnect the hob to the electricity supply. The electronic unit will reset the sensitivity levels of the sensors.

If this does not solve the problem, please call the Miele Service department.

How it works

An induction coil is located under each cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.

Induction cooking zones only work when a ferromagnetic pan is placed on it (see "Pans").

Induction automatically recognises the size of the pan, i.e. heat is only generated in the area covered by the base of the pan.

The cooking zone will not work:

– if it is switched on without a pan in place, or if the pan is unsuitable (non-magnetic base).

– if the diameter of the base of the pan is too small.

– if the pan is taken off the cooking zone when it is switched on.

If this happens, U will flash in the relevant cooking zone display alternating with 0 or the last power setting selected .

If a suitable pan is placed on the cooking zone within 3 minutes, the U will go out and you can continue as normal.

If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone and the hob will switch off automatically after 3 minutes.

Take particular care never to place cutlery or other metal objects on the hob. When the appliance is switched on, either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning.
Depending on the material, other objects left on the hob could also melt or catch fire. Switch the zones off after use.

Noises

When using an induction cooking zone, the following noises can occur in the pan, depending on what it is made of and how it has been constructed.

– On the higher power settings, it might buzz. This will decrease or cease altogether when the power setting is reduced.

– If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a cracking sound.

– Whistling might occur if linked zones (see "Booster function") are being used on the highest setting at the same time, and the pans also have bases made of layers of different materials.

– You might hear a clicking sound from the electronic switches, especially on lower settings.

The appliance has a cooling fan to help extend the life of the electronics. When the hob is being used intensively, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

Pans

Suitable pans include:

– stainless steel pans with a magnetic base

– enamelled steel pans

– cast iron pans

Unsuitable pans:

– stainless steel pans without a magnetic base

– aluminium and copper pans

– glass, ceramic or earthenware pots and pans

To test whether a pot or pan is suitable for use on an induction hob, hold a magnet to the base of the pan. If the magnet sticks, the pan is suitable.

Please be aware that the properties of the pan base can affect the eveness with which food heats up in the pan.

Unless the pan manufacturer states that you can do so, do not use pans with very thin bases on this hob, and never heat up empty pans as they could get damaged. This could also damage the appliance.

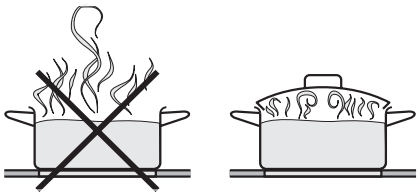
Pan size

To make optimum use of the cooking zones, choose pans with diameters larger than the innermost markings but smaller than the outermost markings. If the diameter of the pan is smaller than the innermost marking, the induction heating will not work. The zone will behave as if it had no pan on it.

Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

Tips on saving energy

Use a pan lid whenever possible to minimise heat loss.



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Sensor switches

This hob is equipped with electronic sensor switches which react to finger contact.
To operate a cooking zone, touch the relevant sensor switch. Each time you touch a sensor switch, an audible tone sounds.

Take care only to touch the middle of the sensor required. Keep the control panel clean, and do not place anything on top of it. The sensors may fail to react or they could mistake the article or any dirt for a fingertip contact, thereby activating a function or even causing the hob to switch off automatically (see Safety switch-off.)
Never place hot pans on the sensor switches. The electronic unit underneath could get damaged.

Switching on

The hob must be switched on before any of the zones can be used.

To switch the hob on:

■ Touch the ON/OFF sensor ⏻.

0 appears in each of the cooking zone displays. *00* appears in the Timer/Memory display. If no further entry is made, the hob will switch itself off after a few seconds for safety reasons.

To switch a cooking zone on:

■ Select a power level between *1* and *12* by touching the **-** or **+** sensor.

To select cooking **with** Auto heat-up, press the **-** sensor first (see "Auto heat-up"). To select cooking **without** Auto heat-up, press the **+** sensor first.

If you wish to switch on **another** cooking zone, and the *0* for that zone has already gone out, simply press the **-** or **+** briefly. The *0* will reappear and you can select a power level (with or without Auto heat-up).

Settings

Cooking process	Power levels*	
	standard factory settings (12 levels)	extended settings** (23 levels)
Melting butter Dissolving gelatine	1 - 2	1 - 2.
Warming small quantities of food/liquid Keeping warm food which sticks easily Cooking rice Defrosting frozen vegetables	3	3 - 3.
Warming liquid and semi-solid foods Thickening sauces, e.g. Hollandaise Making porridge Preparing omelettes, lightly fried eggs Steaming fruit	4 - 5	4 - 5
Defrosting deep frozen food Steaming vegetables, fish Cooking broths, pulse soups	6	5. - 6.
Bringing large quantities of food to the boil Cooking dumplings	7 - 8	7 - 8
Gentle braising (without overheating the fat) of meat, fish, vegetables, fried eggs	9 - 10	8. - 10.
Frying pancakes etc.	11	11 - 11.
Boiling large quantities of water Bringing to the boil	12	12

* These settings, which envisage approx. 4 servings, should only be taken as a guide. With deep pans, larger quantities or when cooking without a lid, a higher level is required. For smaller quantities, select a lower level.

** If you wish to fine-tune a level, you can extend the power level range (see "Programming"). The intermediate level will be represented by an illuminated dot next to the number.

Auto heat-up

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest power level and then switches to the continued cooking power level which you have previously selected. The heat-up time depends on which continued cooking power level has been chosen (see chart).

Taking a pan off the zone whilst Auto heat-up is in operation interrupts the Auto heat-up. It will resume if a pan is placed back on the zone within 3 minutes.

Continued cooking power level*	Heat-up time in minutes and seconds (approx.)
1	0 : 15
1.	0 : 15
2	0 : 15
2.	0 : 15
3	0 : 25
3.	0 : 25
4	0 : 50
4.	0 : 50
5	0 : 50
5.	2 : 00
6	2 : 00
6.	2 : 00
7	5 : 50
7.	5 : 50
8	5 : 50
8.	2 : 50
9	2 : 50
9.	2 : 50
10	2 : 50
10.	2 : 50
11	2 : 50
11.	2 : 50
12	-

* The continued cooking power levels with a dot after the number are only available if the power level range has been extended (see "Programming").

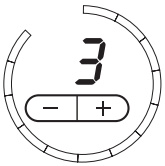
How to activate Auto heat-up

- While a *0* is lit up in the cooking zone display, touch the **-** sensor until the required continued cooking power level appears, e.g. *3*.

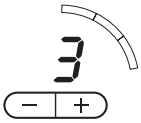
The **12 curved lines** show in the light-ring during the Auto heat-up time. After the Auto heat-up time has finished, **only the number of curved lines**, for the relevant **continued cooking power level** which has been chosen, show in the light-ring.

Example:

during the Auto heat-up time:



during the continued cooking time:

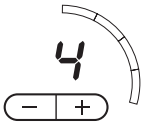


At any point during the Auto heat-up time you can use **-** or **+** to lower or increase the continued cooking power level. The Auto heat-up time will alter accordingly.

Cooking without Auto heat-up

Proceed as follows:

- Switch the cooking zone on by touching the **+** sensor until the continued cooking power level you require appears in the in the display, e.g. *4*.



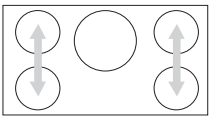
The same number of curved lines will show in the light-ring, i.e. if power level *4* is selected, four segments will light up.

Booster function

All of the cooking zones are equipped with a booster function, i. e. an increase in the power level.
If activated, the zones will operate on power level *12* with an extra boost of power for a period of 10 minutes. This booster is intended for quickly bringing large quantities of water to the boil, e.g. when cooking pasta.
A maximum of three booster functions can be used at any one time.

Taking a pan off the zone whilst the booster is in operation interrupts the booster function. It will resume if a pan is placed back on the zone within 3 minutes.

The extra boost of energy is only available by taking a proportion of energy away from another cooking zone. For this reason, the cooking zones are networked in pairs as shown.



When the booster is switched on, the following happens:

– if Auto heat-up is activated on either zone in the same network, this will be switched off.

– the power level on the other linked cooking zone will sometimes decrease. The power level set will flash alternately with the reduced power level until the booster is switched off again. The reduced power level is also indicated by the number of lines in the light-ring.

Proceed as follows:

■ Touch the **B** sensor for the relevant cooking zone.

Power level *12* will show in the cooking zone display, and the indicator lamp for the booster will also light up.

After 10 minutes, the zone will automatically revert to power level 12.

To switch off the booster before this, touch either the **B** sensor or the **-** sensor for the appropriate cooking zone.

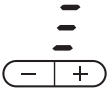
If a power level is selected before the booster function is switched on, the zone will revert to this pre-selected power level when the booster is switched off, or automatically at the end of the booster time.

Switching off and residual heat indicators

To switch off a cooking zone:

- Touch the **-** and **+** sensors for the zone you want to switch off **at the same time**.

A *0* will light up in the display for that zone for a few seconds. If the cooking zone is still hot, residual heat will then be indicated in the display.



To switch off the hob:

- Touch the ON/OFF sensor ⏻.

This switches off all cooking zones. The residual heat indicator will appear in the display of any cooking zone which is still hot.

The lines of the residual heat indicator go out one after another as the cooking zones cool down. The last horizontal line only goes out when the cooking zone is safe to touch.

The residual heat indicators also react to hot dishes and plates being placed on a cooking zone that is not switched on.

Do not touch any zone or place any heat sensitive items on a zone where the residual heat indicators are lit up. Danger of burning.

Timer and Memory function

Introduction

The hob is fitted with:
- Minute minder (Timer function)
- Automatic switch-off for the cooking zones (Timer function)
- Memory function.

These functions are described **one by one** on the following pages. The Combi mode is described in the section of that name.

You can set a time of *1* to *99* minutes using the Timer function. Use the **-** sensor to reduce the time from *99* to *00* and the **+** sensor to increase the time from *00* to *99*. The display can be put back to *00* by touching **-** and **+** at the same time.

On all functions, *00* will appear in the display for a few seconds at the end of the time, and an audible tone will sound at the same time. To turn the audible tone off before it has finished, touch the ◴ sensor.

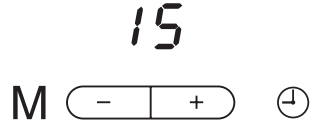
Setting the minute minder

The minute minder can be used with the hob switched on or off. It works like a manual kitchen timer.

■ Touch the ◴, **-** or **+** sensor.

00 will show in the Timer/Memory display.

■ Touch the **-** or **+** sensor until the time you require appears in the display, e.g. 15 minutes.



The time then counts down in minutes. The time remaining can be seen in the display and changed at any time by touching **-** or **+**.

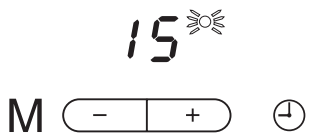
Switching a cooking zone off automatically

You can set a time at the end of which a given cooking zone will switch off automatically. This automatic switch-off function can be used on all of the cooking zones at the same time.

- Select a power level for the zone you require, e.g. back right, in the usual way.
- Touch the ◴ sensor until the indicator lamp for the selected zone flashes (back right).

If more than one cooking zone is switched on, the indicator lamps will light up clockwise beginning with the front left zone.

- Touch the **-** or **+** sensor until the time you require appears in the display, e.g. 15 minutes.



The time then counts down in minutes. The time remaining can be seen in the Timer/Memory display and changed at any time by touching **-** or **+**.

If you want to set another cooking zone to switch off automatically, follow the same steps as described above.

If more than one switch-off time is programmed, the shortest time remaining will show in the display, and the indicator lamp for that particular cooking zone will flash. All the other indicator lamps will light up constantly. If you want to check on the remaining time for another zone, touch the ◴ sensor until the indicator lamp for the zone you require flashes.

Timer starting value

The timer is set at the factory so that it starts with *01* or *99* when the **+** or **-** sensor is touched.

This setting can be adjusted so that the time you last used appears in the display when you press **+** or **-** (see "Programming - P14.").
Example:
If P14, S1 is programmed, and the last time the minute minder was used was for 5 minutes, *00* will appear in the display when you switch on the Timer; when you then touch + or -, the display will change to *05*.

You can still select any time you want, even if you have adjusted the timer default setting.

Memory function

The settings used on a particular cooking zone from switching on right through to switching off can be recorded as a Memory programme. Up to 5 of your favourite cooking processes can be saved as Memory programmes. However, only one programme can be recorded or used at any one time.
Memory programmes can be recorded on any of the cooking zones.
Each cooking zone can have more than one programme recorded on it.

Programme slots that have settings memorised to them are indicated by a dot after the number, for example:
P 1 Nothing saved in memory
P 1. Programme settings are saved in memory.

If all programme slots are occupied and you want to save a new cooking process, you will first have to delete one of the existing programmes.

Recording a Memory programme

The maximum time that can be recorded is 99 minutes with a maximum of 10 changes in power level.

- Switch the hob on.
- Press the **M** sensor.

P 1 will show in the Timer/Memory display.

- Touch the **+** sensor until the programme number you require shows in the display.
- Touch the **M** sensor until a long audible tone sounds.
- Within 10 seconds of this, switch on the cooking zone required.

The recording process now begins.

During recording, the indicator lamp for the cooking zone being used flashes in the Timer/Memory display, and the programme number lights up.

The process will be saved automatically when the cooking zone is switched off, or if you touch **M** until a long audible tone sounds. After being saved, the programme steps show in the display.

Times are displayed rounded up to the nearest full minute, but when the programme is running the steps are timed to the second.

Using a Memory programme

The same pan must be used in order to obtain the same cooking result as when the programme was recorded. The quantity and size of individual ingredients must also be the same.

- Switch the hob on.
- Press the **M** sensor.

P 1 will show in the Timer/Memory display.

- Touch the **+** sensor until the programme number you require shows in the display.
- Touch the **M** sensor until a long audible tone sounds.

The relevant cooking zone switches on automatically, and switches off once the programme has run. Whilst the programme is running, the indicator lamp for the cooking zone flashes in the Timer/Memory display, and the programme number shows alternately with the remaining time.

Checking the steps of a Memory programme

- Switch the hob on.
- Touch the **M** sensor.
- Touch the **+** sensor until the programme number you require shows in the display.

The applicable power level appears in the appropriate cooking zone display; the indicator lamp for the cooking zone flashes in the Timer/Memory display, and the time programmed for the power level appears. Times are displayed rounded up to the nearest full minute, but when the programme is running the steps are timed to the second.

Deleting a Memory programme

- Switch the hob on.
- Touch the **M** sensor.
- Touch the **-** or **+** sensor until the programme number you require shows in the display.
- Touch the **-** and **+** sensors **at the same time** until a long audible tone sounds, and the point by the number is deleted.

Combi mode

The minute minder, automatic switch-off and memory functions can all be used at the same time.

If you wish to use the **minute minder at the same time as another function**:
Touch the ◴ sensor until the indicator lamps for the programmed cooking zones light up constantly, and *00* appears in the Timer/Memory display.

If you want to programme in **one or more switch-off times at the same time as another function**:
Touch the ◴ sensor until the indicator lamp for the required cooking zone flashes.

If you want to use the **memory function at the same time as another function**:
Follow the steps described in "Memory function".

Shortly after the last entry, the Timer/Memory display switches to the function with the shortest remaining time. Except: When a Memory programme is being recorded, all programmed times (minute minder, automatic switch-off) count down in the background. They only show in the display as *00* once they have completely finished running.

You can check the functions and remaining times which are counting down in the background by touching the ◴ sensor until the indicator lamp required
- flashes (Memory function or automatic switch-off).
- the indicator lamps light up constantly (minute minder).

Starting with the shortest remaining time which is showing in the display, all cooking zones that are in use and the minute minder are selected clockwise. Except: Recording a Memory programme.

Safety lock

Keep children away from the hob for their own safety.

Your appliance is equipped with a safety lock to prevent the hob and the cooking zones being switched on or any settings being altered.

The safety lock can be activated when the hob is switched off as well as when it is in use.

If the safety lock is activated **when the hob is switched off**, then the hob cannot be switched on.

If the safety lock is activated **when the hob is in use**:

– The power levels for the cooking zones and the timer settings cannot be altered.

– The cooking zones and hob can be switched off but once switched off cannot be switched on again.

To activate the safety lock:

■ Touch the safety lock sensor 🔒 until the relevant indicator lamp comes on.

The indicator lamp will go out after a short while.

The lamp will come on again to show that the safety lock has been activated, if

– you touch the safety lock 🔒 sensor.

– you try to change a setting.

To deactivate the safety lock:

■ Touch the safety lock sensor 🔒 until the indicator lamp goes out.

You can alter the setting from one finger to three finger operation (see "Programming - P4") to make it harder for children to operate the appliance.

Please note that the safety lock will deactivate if there is a power cut.

Stop and Go

Your appliance has a Stop and Go feature which, when activated, reduces the power of all cooking zones that have been switched on. This allows you to leave the hob unattended for a short time without any danger of pans boiling over or burning.

To activate Stop and Go:

- Touch the 🔒 sensor until you hear two consecutive beeps.
  Be careful not to continue touching the 🔒 sensor for too long, as this will activate the safety lock.

The indicator lamp for the safety lock will start to flash. The power of the cooking zones in use will be reduced to level 1, and a *1* will appear in the corresponding cooking zone displays.

When Stop and Go is activated
- the countdown of a time programmed in for automatic switch-off will be interrupted. When deactivated, the time will continue to run.
- the minute minder will continue without interruption.
- the recording of a Memory programme will be cancelled.

To deactivate Stop and Go:

- Touch the 🔒 sensor until the indicator lamp goes out.

The cooking zones will now run at the level that was previously set.

Safety switch-off

Safety switch-off with an over-long cooking time

Your hob is fitted with a safety switch-off feature in case you forget to switch it off yourself.

If one of the cooking zones is heated for an unusually long period of time (see chart), and the power levels are not altered, the hob will switch itself off automatically and the appropriate residual heat indicator will appear.

Power level*	Maximum operating time in hours
1 / 1.	10
2 / 2.	5
3 / 3.	5
4 / 4.	4
5 / 5.	4
6	4
6.	3
7 / 7.	3
8 / 8.	3
9 / 9.	2
10 / 10.	2
11 / 11.	2
12	1

* The power levels with a dot after the number are only available if the power level range has been extended (see "Programming").

■ To use the cooking zone again, switch it back on in the usual way.

Safety switch-off if the sensors are covered

Your hob will switch off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel.
An audible tone will sound every 30 seconds (for a maximum of ten minutes) and an *F* will flash in the display for the sensor which is covered.

■ Clean the control area or remove the obstruction.

This will turn off the tone and the *F* will go out.

■ Switch the hob back on again with the ON/OFF sensor ⏻. The cooking zones can now be used again as normal.

Overheating protection

All of the induction coils and the cooling element for the electronics are fitted with an overheating protection mechanism. To prevent the induction coils and cooling element from overheating, the overheating protection mechanism works on the affected cooking zone or on the entire hob in the following ways:

– If the booster function is being used it will be switched off.

– If the power level has been set between *10* and *12* it will be reduced. The power level set and the reduced power level will alternate in the display. The reduced power level is also indicated by the number of lines in the light-ring.

– If an induction coil is affected, the relevant cooking zone switches itself off automatically. The display first shows a *0* and then the residual heat indicator.

The cooking zone can be used again as soon as it has cooled down to a safe level.

– If the cooling element is affected, all cooking zones will switch off automatically and a *0* will alternate in the display with the power level set.

As soon as the cooling element has cooled down sufficiently, the cooking zones will automatically continue to operate at the power level previously selected.

Overheating can be caused by:

– heating up an empty pan

– fats or oils being heated up on the highest power setting.

– there being insufficient ventilation to the underside of the appliance.

If the overheating protection mechanism triggers again, contact the Service department.

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to components, for which the manufacturer cannot accept liability.

Do not use any sharp objects which could damage the seal between the ceramic surface and the surrounding frame and between the frame and the worktop.

Never use cleaners containing sand, soda, alkalis, acids or chlorides, oven sprays, dishwasher detergents, nor steel wool, abrasive cleaning agents, hard brushes, scouring pads and cloths. You should also avoid using sponges etc. which have previously been used with abrasive cleaning agents, as this will damage the surface.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Clean the appliance regularly, preferably after each use. Allow the hob to cool down before cleaning.

To prevent the risk of spillages burning on, remove any soiling as soon as possible, and ensure that pan bases are clean, dry and free of grease.

Most soiling can be wiped off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

After cleaning, dry thoroughly with a soft cloth to prevent a build-up of limescale deposits

To remove any limescale deposits, caused for example by water boiling over as well as metallic marks e.g. from saucepan bases, the ceramic surface can be cleaned using a proprietary cleaning agent for ceramic surfaces (available from the Miele Spare Parts Department). Follow the manufacturer's instructions on the packaging.

Finally, wipe the hob surface with a damp cloth and then dry it with a clean soft cloth. Ensure that every trace of cleaner has been removed from the surface. Any remaining trace could have a corrosive effect on the hob when it is next heated up.

Note that some cleaning agents contain a protective additive designed to prevent water marks and smears adhering to the surface.

Should any **sugar, plastic or aluminium foil** spill or fall on to a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot, using a shielded scraper blade. Take care not to burn yourself.
Allow the cooking zone to cool down, and then clean as described above with a suitable proprietary ceramic hob cleaner.

You can change the standard settings of your hob (see chart).

Proceed as follows:

- With the hob switched off, touch the hob ON/OFF sensor ⏻ and the safety lock sensor 🔓 **at the same time** until the indicator lamp for the safety lock flashes.

A *P* (Programme) and an *S* (Status) will appear in the cooking zone display with a number which shows the current setting (see chart).

- First select the **programme** you want, by touching the **+** or **-** sensor for the **front left** cooking zone, then select the required **status** by touching the **+** or **-** sensor for the **front right** cooking zone (see chart). You can alter several programmes one after the other in this manner.

To store the new settings in **memory**, touch the hob ON/OFF sensor ⏻ until the displays go out.
If you **do not** wish to store the settings in memory, touch the safety lock sensor 🔓 until the displays go out.

Programme*			Status**		Setting
P	**0**	Demonstration mode and factory default settings	S	0	Demonstration mode on
			S	**1**	Demonstration mode off
			S	9	Factory default settings reinstated
P	**1**	Keypad tone when a sensor is touched	S	0	Off
			S	**1**	On
P	**2**	Induction warning tone when there is no pan or the pan is unsuitable	**S**	**0**	Off
			S	1	On
P	**3**	Audible tone for the Timer	S	0	Off
			S	**1**	Audible tone on for 10 seconds
			S	2	Audible tone on for 4 minutes
P	**4**	Safety lock	**S**	**0**	One finger locking using 🔒
			S	1	Three finger locking using 🔒 and **+** on the two right-hand cooking zones
P	**5**	Stop and Go	S	0	Off
			S	**1**	On
P	**6**	Loudness of keypad and audible tones	S	0	Quiet
			S	**1**	Medium
			S	2	Loud
P	**10**	Power level when the cooking zone is switched on	**S**	**0**	0
			S	1	5 (can only be selected when Auto heat-up is activated)

* Programmes/Statuses not shown here have no allocation.

** The factory default settings are shown in bold.

Programme*			Status**		Setting
P	**12**	Auto heat-up	S	0	Off
			S	**1**	Activated by selecting the power level using **-**
			S	2	Activated by selecting the power level using **+**
			S	3	Activated every time the hob is switched on
P	**13**	Residual heat indicator	S	0	*H* as the residual heat indicator symbol
			S	**1**	*E* as the residual heat indicator symbol
P	**14**	Timer starting value	**S**	**0**	01 or 99
			S	1	The most recently set time (see "Timer starting value")
P	**15**	Timer functions	S	0	Minute minder only
			S	1	Auto switch-off only
			S	**2**	Minute minder and Auto switch-off
P	**16**	Power level range	**S**	**0**	12 power levels (1, 2, 3 ... to 12)
			S	1	23 power levels (1, 1., 2, 2., 3 ... to 12) If the Auto heat-up setting is selected, an *A* will flash alternately with the continued cooking setting in the display.

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if, ...

... the hob or cooking zones cannot be switched on

Check whether

– the pans being used are suitable.

– the safety lock is activated.
If necessary, deactivate it (see "Safety lock").

– the mains fuse has blown.

If none of the above is the case, then disconnect the appliance from the electricity supply for approx. 1 minute. To do this:

– switch off at the mains, or

– withdraw the mains fuse.

Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or the Miele Service Department.

... the hob can be switched on and settings selected, but the cooking zones do not heat up

Check whether you set the demo-mode setting by mistake (see "Programming - P0").

... an ⊔ appears in the display for a cooking zone

Check whether

– the zone was switched on by mistake without a pan on it.

– the pan being used is suitable for use on an induction zone, and that it is large enough (see "Suitable pans").

... an individual cooking zone or the whole hob has switched itself off automatically

The safety switch-off feature or the overheating protection mechanism has been triggered (see "Safety switch-off" and "Overheating protection").

... one of the following has occurred:

– The booster has automatically switched off early.

– The set power level *10*, *11* or *12* is alternating in the display with a lower power level. The reduced power level is also indicated by the number of lines in the light-ring.

The overheating protection mechanism has been triggered (see "Overheating protection").

... the food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on

This could be because:

– there is too much food in the pan.

– the pan is not conducting heat properly.

Select a higher continued cooking setting next time, or start cooking at the highest setting and then turn down to a lower setting manually later on.

... the cooling fan continues to run after the appliance has been switched off

This is not a fault. The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.

... numbers light up in the Timer display, and *A*, *F* and numbers light up in the cooking zone displays, when the hob is switched off

The sensitivity level of the sensors has altered and they are unable recalibrate automatically. The sensors must be recalibrated manually (see "Calibrating the sensor switches").

If this does not solve the problem, please call the Miele Service department.

... an *F* appears in the display for the left hand cooking zones, an *E* appears in the display for the right hand cooking zones and numbers appear in the timer display

Interrupt the power supply to the hob for approx. 1 minute.

If the problem persists after reconnecting the appliance to the power supply, please contact the Miele Service department.

After sales service, data plate

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

– Your Miele dealer, or

– the Miele Service Department (see back cover for address).

When contacting the Service Department, please quote the model and serial number of your appliance, which are given on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.

Safety instructions for installation

Fit wall units and extractor hood before fitting the hob to avoid damaging the surface.

The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment has been carried out by a suitably qualified engineer.

The hob may not be built in over a fridge, fridge freezer, freezer, dishwasher, washing machine or tumble dryer.

These hobs must not be installed above ovens or cookers unless these have a built-in cooling down fan.

After installing the hob, ensure that the connection cable cannot come into contact with the underside of the appliance. Make sure that there is no mechanical obstruction, such as a drawer, which could damage it.

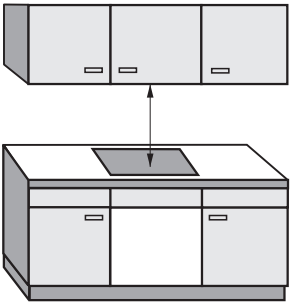
If a protective shelf is installed under the built-in hob, there must be a minimum distance of 190 mm between it and the top of the worktop to allow for ventilation to the appliance. A gap of 10 mm is required at the back for feeding the electrical cable through.

Observe carefully the safety distances given on the following pages.

Do not use any sealant except where expressly instructed to do so. The seal underneath the appliance provides a sufficient seal for the worktop (see "Sealant").

All dimensions in this instruction booklet are given in mm.

Safety distance above the hob



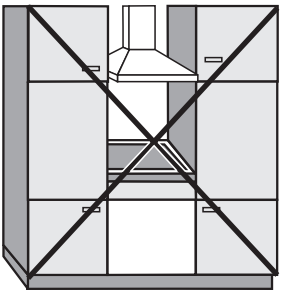
A minimum safety distance must be maintained between the hob and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between them and the hob below.

When two or more appliances are installed together below a cooker hood, e.g. an electric hob and a gas wok combiset, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

Safety distances to the sides of the hob

Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the hob (see illustrations).

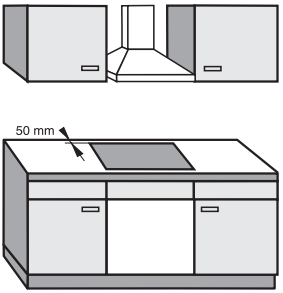


Not allowed

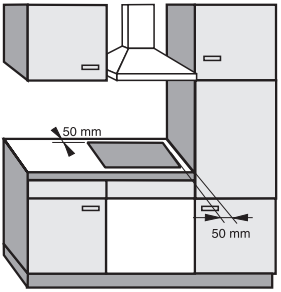
The following minimum distances should be adhered to for safety reasons:

– 50 mm to the right or left of the worktop cut-out to the nearest piece of furniture (e.g. tall unit).

– 50 mm from the worktop cut-out to the rear wall.



Recommended

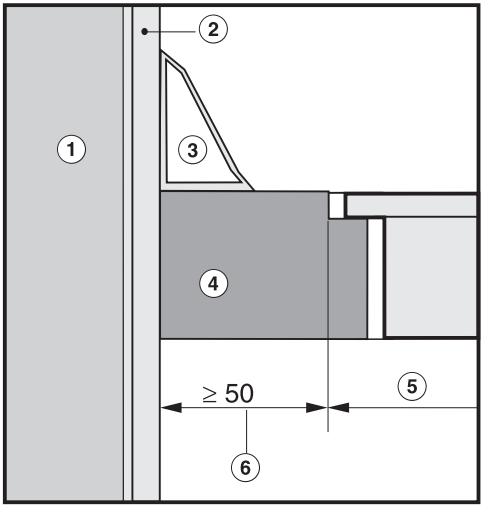


Not recommended

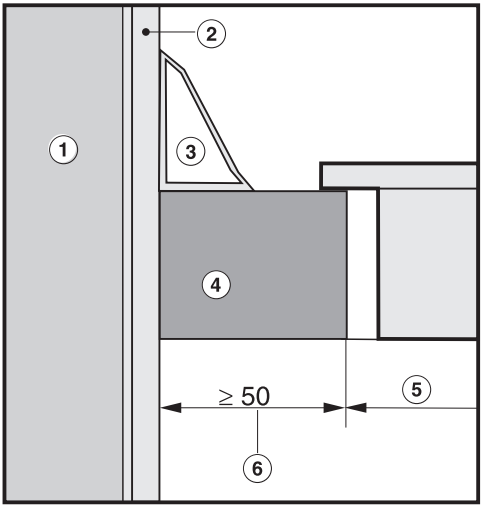
Safety distance when installing the appliance near a wall with additional niche cladding

There must be a minimum distance of 50 mm between the niche cladding and the worktop cut-out.
This distance is only necessary for niche cladding made of wood or any other combustible material. For non-combustible materials (metal, ceramic tiles or similar), this dimension can be reduced by the thickness of the niche cladding material. The materials can warp or distort when subjected to high temperatures.

Flush-fitted hobs



Hob with frame or bevelled edge



① Masonry

② Niche cladding

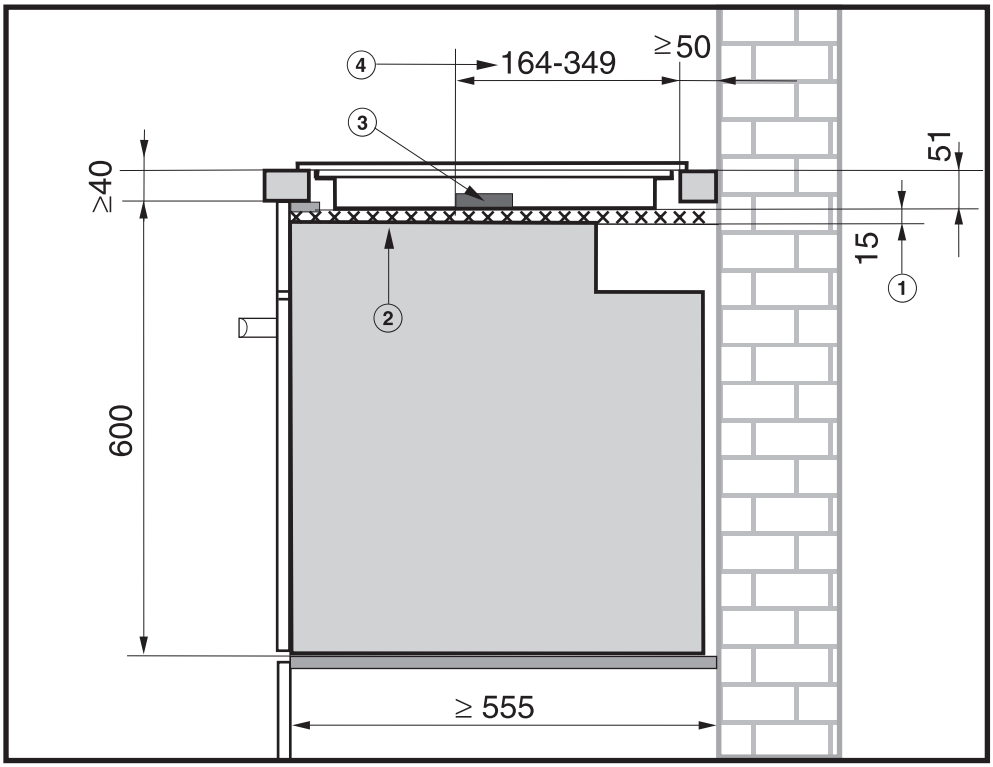
③ Backmould

④ Worktop

⑤ Worktop cut-out

⑥ Minimum distance of 50 mm

Installation above an oven



① ⌧⌧⌧⌧⌧⌧⌧⌧⌧ Ventilation gap for the fan when installed in a base unit without a back panel.

When installed above a Miele oven in a worktop thickness ≥ **40 mm** the minimum ventilation gap for the fan of 15 mm is present.

If the worktop is ≤ **40 mm**, a filler panel will have to be fitted above the oven.

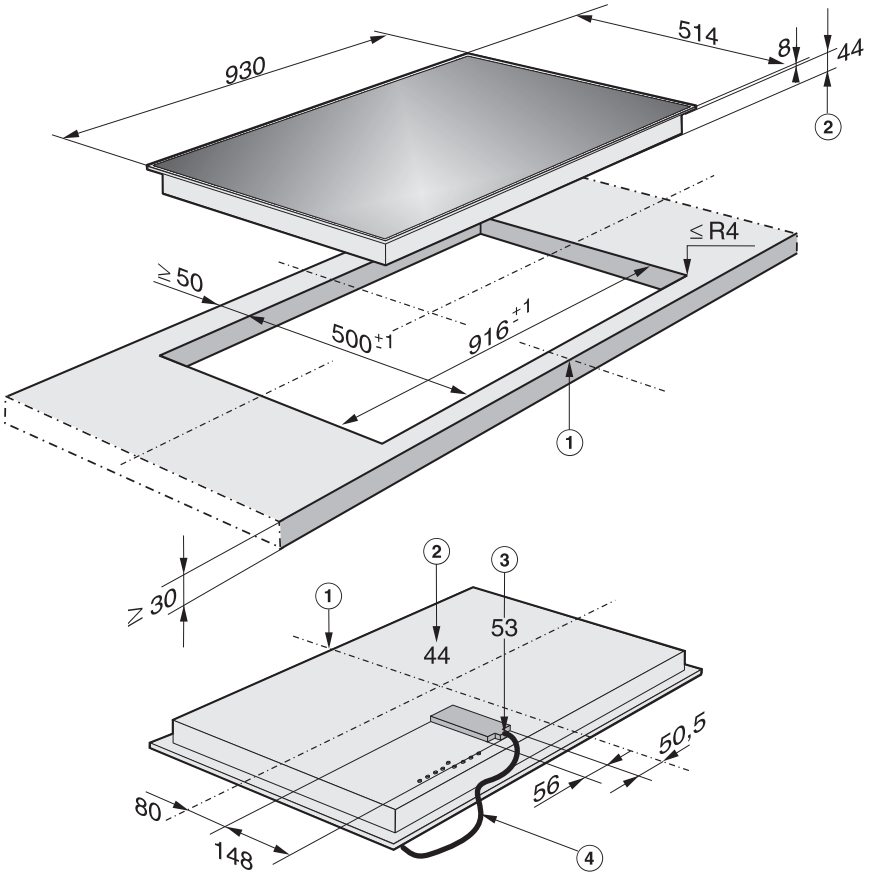
② Top of oven

③ Induction hob fan

④ Distance between the front edge of the fan and the worktop cut-out (depending on the type of hob)

If the hob is installed in an island or in a unit with an enclosed back panel, the above measurements apply to a total depth ≥ 800 mm. If the total depth is less than 800 mm, then a minimum gap of 100 mm must be provided for ventilating the fan. In this case it is advisable to fit a fixed drawer panel.

Building-in dimensions



① Front

② Building-in depth

③ Building-in depth for mains connection cable

④ Mains connection cable, L = 1,400 mm

Preparing the worktop

- Make the worktop cut-out following the dimensions applicable.
  Remember to maintain a minimum safety distance of 50 mm from the back wall, as well as from any tall unit or side wall to the right or left of the hob.
  See "Safety instructions for installation".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

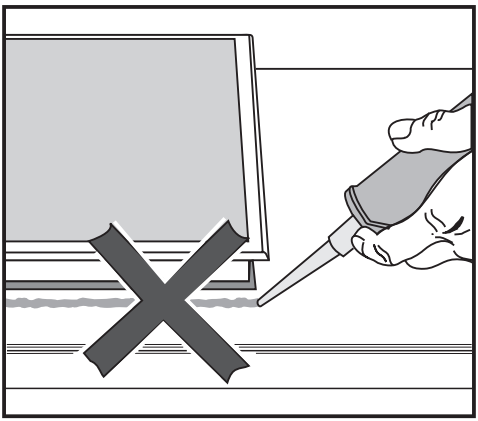
If, during installation, you find that the seals on the corners of the frame are not flush with the worktop, the corner radius ≤ R4, can be carefully scribed to suit.

These hobs have a seal underneath them to keep the hob securely in position. Clamps are not required. Any gap between the frame and worktop will reduce with time.

Installing the hob

- Feed the hob connection cable down through the cut-out.
- Place the hob centrally in the cut-out. When doing this make sure that the seal under the hob sits flush with the worktop on all sides. This is important to ensure an effective seal all round. Do not use sealant.
- Connect the hob to the mains.
- Check that the hob works.

Sealant



Do not use any sealant unless expressly instructed to do so. The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop.

Do not use sealant between the frame of the top part of the hob and the worktop.
This could cause difficulties if the hob ever needs to be taken out for servicing and possibly result in damage to the frame or the worktop.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Please make sure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable isolator which complies with national and local safety regulations, and the On/Off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

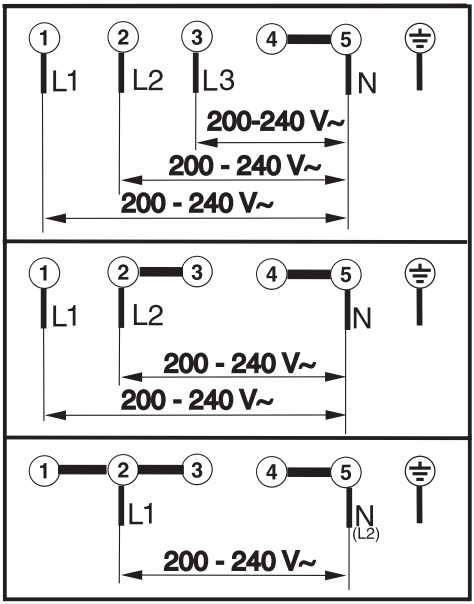
Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system, which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where there is any doubt, the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

Wiring diagram



N.B. This appliance is supplied single phase only in the U.K. / AUS / NZ

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